

THE EXPERTISE OF ZERO DOSAGE

BRUT NATURE

Champagne AYALA is a pioneer in the creation of low dosage wines. Brut Nature, without added sugar, is proof of this absolute commitment, revealing the best of the raw material.

After a prolonged ageing in the cellar, the Brut Nature cuvée reveals an elegant complexity. Time balances the absence of dosage and reveals the exceptional quality of the grapes, made from the best vines of Champagne.

A MODEL OF PURITY AND PRECISION

BLEND OF 70 CRUS

- 55 %** Chardonnay
- 30 %** Pinot Noir
- 15 %** Meunier

Base year: **2019**

43% Reserve wines from the years 2018, 2017, 2016

TASTING NOTES

- EYE:** Bright golden, with silver reflections.
- NOSE:** Great precision and finesse, citrus notes, a salty side.
- PALATE:** Both complex and clean, marked by purity and tension, mineral and chiselled notes, notes of grapefruit and white fruits.

TECHNICAL INFORMATION

- Micro-vinification in small stainless-steel vats
- Extended ageing
- Zero dosage

GASTRONOMIC PAIRINGS

Goes perfectly with all iodized dishes: oysters, raw fish and shellfish, sea urchins, caviar. Also goes perfectly with Thai cuisine, sushi, maki and sashimi.

SERVING TIPS

SERVING TEMPERATURE: 10°

RECOMMENDED TYPE OF GLASS: a tulip-shaped, spherical glass with a narrower opening to highlight the taste and aromas.

